

CHANSON

En Bourgogne depuis 1750



Meursault

Meursault Perrières

1^{er} Cru
2018



Grape Variety : Chardonnay

Soil : Clay and limestone covered with stones.

Site : "Les Perrières" is situated on mid slope on the hill South of Meursault. This Premier Cru Vineyard is considered as the ultimate area in Meursault, combining richness and minerality.

The Vintage 2018 : After a rainy winter, spring started with a very warm episode in April followed by very cold températures in May. The warm weather settled down early June. The summer was punctuated by several heat waves which engendered a lack of water, compensated by the presence of clay in many plots. The harvest started end of August, in outstanding conditions with grapes fully ripe and healthy. The white wines are precise with a beautiful fruit combination. Vinification : after a mild pressing, this wine was vinified and aged for 12 to 14 months in oak casks in our cellars of the XVth century. Moderate proportion of new oak.

Tasting : Pale gold colour. Floral fragrances mixed with exotic fruit and pale fleshed fruit aromas on a hint of spice. Complex and well-structured. Deep and tight texture. Long and elegant finish with salty tinges. Score : 16 JANCIS ROBINSON 2020

Food pairing : To be enjoyed with lobster, seafood, snacked sea scallops, white meat and some cheeses (Reblochon, Cantal).